



Presented by  
**OCBC VOYAGE**

**March 2024**

**SHARING-STYLE MENU FOR TWO**

**To Start**

**Spiced Olives**

Marinated Olives in House Cured Preserved Lemons, Chili and Garlic

**Grilled Eggplant**

Grilled Eggplant Zaalouk with Paprika and Parsley like Baba Ganoush from Morocco

**Fava Hummus**

Beautiful nutty Fava Bean and Tahini for a special take on Hummus with Extra Virgin Olive Oil

**Vegetable Briouates with Cauliflower and Chickpeas**

Deep Fried Filo Pillows with a Mix of Spiced Vegetables

**House Made Wood Fired Batbout Bread**

**Kebabs**

**Fish Kebab**

Fresh Caught Local Barramundi with Mint Glaze

**Beef Kebab**

Hand Shaped Beef Kebab with Paprika, Onions and Coriander

**Pastillas**

Pastilla of the Month

**Tajine**

**Choice of**

**Milk Fed Veal Tajine**

Slow Cooked Milk Fed Veal Shank Osso Buco with Bone Marrow, Prunes & Apricot;  
Organic Saffron & Almonds and a hint Honey & Sesame

**Or**

**Barramundi Tajine**

Locally Farmed Barramundi in Mediterranean Bouillabaisse with  
Peppers and Fresh Clams and Herbs

**Served with a Side of Hand Rolled Semolina Couscous**

**Dessert**

**Almond Mille Feuille**

Moroccan Style Creme Patissiere with Orange Blossom Water,  
Almond Sable and Layered with Crisp Filo Pastry

**Moroccan Tea**

Traditional Moroccan Mint tea with Fistfuls of fresh Mint and Sugar

*Menu is subject to change due to availability and seasonality of ingredients.*